

MONTGRAS® ANTU

Cabernet Sauvignon Carmenere / 2018
D.O. Colchagua



TECHNICAL INFORMATION

Winemaker:	Santiago Margozzini	Alcohol	: 14.0%
Varieties:	70% Cabernet Sauvignon & 30% Carmenere	Residual Sugar	: 2.28 g/l
Harvest:	During April	Total Acidity	: 5.31 g/l
Production:	13,000 cases (9L)	ph	: 3.62

WINEMAKING

Each variety of grape was selected and harvested separately, when it had reached the peak of ripeness. The grapes were transported to the winery, where they were destemmed. Next they were subject to a cold pre-fermentative maceration for 3 days to extract more concentrated aromas and greater colour. Then they underwent a traditional fermentation in stainless steel tanks at controlled temperatures of not more than 28°C (82°F). The final stage was a post-fermentative maceration, in order to enhance the volume on the palate. The total maceration period lasted 20-25 days.

AGEING

Once the malolactic fermentation was complete, 100% of the wine was racked into oak barrels for 12 months using just 30% of new barrels so as to prioritize the fruity aromas and flavours ahead of the oak.

BOTTLING

The wine was bottled without clarification. It was naturally stabilized and just filtered through a 20-micron membrane before bottling.

AGEING POTENTIAL

This wine can be enjoyed now or it could be cellared for 7 years.

TASTING NOTES

Deep ruby red colour with violet nuances, and spicy as fresh fruity notes on the nose ending with smoked touches at the end. With a pleasant mouth, good concentration and structure, together with subtle chocolate notes accompanied by fine and firm tannins.

FOOD PAIRING

This wine pairs with pastas and red meat in general, as well as mature cheese and sausages.



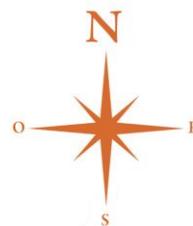
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VINEYARD

The grapes come from vineyards planted in 1998 and 2000 in Ninquén, our renowned mountain vineyard in the Colchagua Valley. Located at 300 masl, the vines are vsp-trained along trellis. The orientation of the rows varies according to the slope they are planted on.

CLIMATE

The climate is Mediterranean with great thermal amplitude between day and night. This results in better concentration, as well as more gradual ripening, and the grapes are higher quality as a result. The climate in Ninquén is cooler than the surrounding area because of its altitude and the predominating east-facing solar exposure which ensures the vines do not receive sun in the afternoons.

SOIL

Ninquén is an isolated mountain that is a remnant of the Coastal mountain range. It has soils of volcanic origin, which are very thin and low in organic material and this ensures the vineyards have low vigour, enriching the grapes' colour and giving them greater concentration. This enables us to have greater complexity in our wines.

SEASON AND HARVEST

Our 2018 vintage returned to normal with somewhat higher yields than in 2017. The weather was more stable and there was no rain during the harvesting period. Spring was relatively cool and the peak temperatures of summer were within expectations.

In general terms, it was a healthy harvest, with greater freshness. The wines are somewhat lower in alcohol and have fresher fruit, but without any greenness, delicious balance and juiciness.

